

# Aperitifs / Cocktails

|                                                                |      |        |        |
|----------------------------------------------------------------|------|--------|--------|
| Glass of Espumante                                             | Brut | France | 6,90 € |
| Glass of Espumante                                             | Rose | France | 7,90 € |
| Kir Royal                                                      |      |        | 7,90 € |
| Aperol Spritz                                                  |      |        | 7,90 € |
| Gin Tonic                                                      |      | from   | 7,90 € |
| Espresso Martini                                               |      |        | 7,80 € |
| Bloody Mary                                                    |      |        | 9,80 € |
| Portonic (white port with tonic water and limes)               |      |        | 7,80 € |
| Negroni (campari, gin and vermouth)                            |      |        | 8,90 € |
| Whiskey Sour (whiskey, lemon juice, egg white and sugar syrup) |      |        | 8,90 € |
| Margarita (tequila, triple sec and lime juice)                 |      |        | 9,50 € |
| Dry Martini (gin or vodka with dry vermouth)                   |      |        | 8,80 € |

## Mocktails

|                                                                         |  |  |        |
|-------------------------------------------------------------------------|--|--|--------|
| Virgin Mary                                                             |  |  | 7,80 € |
| (tomato juice, celery salt, pepper, lemon, worcester sauce and tabasco) |  |  |        |
| Shirley Temple                                                          |  |  | 8,50 € |
| (non alcoholic ginger beer, lime juice and grenadine)                   |  |  |        |
| Blueberry Lemonade                                                      |  |  | 8,80 € |
| (lime juice, blueberry purée and soda water)                            |  |  |        |

## Espumantes

|            |                                 |      |          |         |
|------------|---------------------------------|------|----------|---------|
| Charles    | (Chardonay)                     | Brut | France   | 26,50 € |
| Charles    | (Pinot Noir and Pinot Meuniere) | Rosé | France   | 29,50 € |
| Campolargo | (Bical, Arinto and Cercial)     | Brut | Portugal | 29,80 € |
| Campolargo | (Pinot Noir)                    | Rosé | Portugal | 34,80 € |

## Champagne

|                  |            |       |  |          |
|------------------|------------|-------|--|----------|
| Piper Heidsieck  | Brut       |       |  | 59,80 €  |
| Veuve Clicquot   | Brut       |       |  | 84,50 €  |
| Moët & Chandon   | Brut       |       |  | 69,50 €  |
|                  | 1/2 bottle | 375ml |  | 39,50 €  |
| Billecart Salmon | Rose       |       |  | 98,50 €  |
|                  | 1/2 bottle | 375ml |  | 54,50 €  |
| Dom Pérignon     | Brut       |       |  | 299,50 € |

Couvert: Selection of Bread and Dips

3,40 €

## Starters

### **Goat Cheese / Tamarind / Goji**

12,80 €

Duet of goat cheese (mousse and samosa), served with tamarind cream, courgette cannelloni and goji berry crumble

### **Cod Fish / Oyster / Rosemary**

13,50 €

Fresh cod fish carpaccio perfumed with rosemary infusion, spiced carrot purée, oyster mayonnaise and black salt flakes

### **Yellowfin Tuna / Muxama / Virgin Mary**

14,80 €

Tartare of Yellowfin tuna with toasted sesame seeds cream, olive oil caviar, dried tuna ham "muxama" and Virgin Mary sorbert

### **Foie Gras / Pumpkin / Herbs**

17,50 €

Pan seared escalópe of duck foie gras served on pumpkin textures, crystallized fruits and herbs jus

we recommend the

Sauternes - Château de L'ecole

glass / 70ml

6,80 €

### **Black Iberian Pork / Watercress / Chardonnay**

13,80 €

Terrine of Black Iberian pork served with watercress mousse, blueberry jam, juniper farofa and Chardonnay vinaigrette

 Vegetarian

# Soups

## **Carabineiro Prawn Bisque**

served with coriander jelly and marinated fennel

9,50 €

## **Smoked Chestnut Soup**

with roasted chestnuts and olive oil powder

8,80 €

## **Hot Coconut Vichyssoise**

served with ginger couli and leek grass

8,50 €

# Vegetarian

## **Raviolis / Truffle / Browned Butter**

Wild mushroom and truffle raviolis with browned butter sauce and rosemary foam

Starter      Main Course

11,80 €      19,80 €

## **Risotto / Beetroot / Hokkaido**

Beetroot risotto, served with roasted hokkaido pumpkin and parmesan chips

9,50 €      17,50 €

## **Tofu / Aubergine / Asparagus**

Ragout of tofu in "ras el hanout" sauce with aubergine quibe and sautéed green asparagus

8,80 €      16,80 €

 Vegetarian

 Vegan

# Fish

## **Sea bream / Wakame / Anchovies**

23,80 €

Filleted sea bream served with wakame ragout,  
anchovies sand, confit endive and basil oil

## **Monkfish / Chorizo / Kaffir Lime**

25,50 €

Grilled monkfish served with chorizo earth,  
sautéed aubergine, baked padron peppers and kaffir lime sauce

## **Turbot / Truffle / Asparagus**

29,80 €

Turbot fillets with truffle crust, grilled asparagus,  
caramelized cauliflower purée and Provence herbs sauce

### **Each main course is served with a side dish of your choice**

Roasted Potatoes with Parsley Creme Fraiche

Creamy Polenta with Sun Dry Tomatoes

Celery and Walnuts Salad

Beetroot Risotto with Parmesan Shavings

Sautéed Green Beans with Dry Garlic Butter

For extra side dish we charge 4,50€

# Meat

## **Suckling Pig / Sweet Potato / Peanuts**

23,80 €

Roasted suckling pig belly served on sweet potato purée, grilled cucumber, romanesco pickles and peanut sauce

## **Premium Rib Eye / Foie Gras / Wild Mushrooms**

27,50 €

Grilled National Premium rib eye steak with tomato chutney, sautéed wild mushrooms, crispy onions and foie gras jus

## **Venison / Purple Carrot / Cacao**

29,80 €

Roasted venison tenderloin on purple carrot purée, sautéed spinach, port wine baby onions and cacao jus

### **Each main course is served with a side dish of your choice**

Roasted Potatoes with Parsley Creme Fraiche

Creamy Polenta with Sun Dry Tomatoes

Celery and Walnuts Salad

Beetroot Risotto with Parmesan Shavings

Sautéed Green Beans with Dry Garlic Butter

For extra side dish we charge 4,50€

# Cheese

## **Chef´s Cheese Selection**

17,80 €

served with nuts, fruit compote and crackers

We recommend a port wine:

Osborne **Vintage 1995**

Glass / 70ml

9,80 €

# Portwine

Ramos Pinto Superior **Tawny or Ruby**

Glass / 70ml

6,80 €

Borges Coroa **Dry White**

Glass / 70ml

6,80 €

Ramos Pinto Adriano **Reserva Ruby**

Glass / 70ml

8,50 €

Niepoort **Colheita 2000**

Glass / 70ml

8,80 €

Ramos Pinto **L.B.V.**

Glass / 70ml

9,80 €

Quinta Seara d'Ordens **Reserva Tawny**

Glass / 70ml

8,50 €

Quinta Seara d'Ordens **L.B.V.**

Glass / 70ml

8,80 €

Poças **10 Years Old**

Glass / 70ml

7,50 €

Graham´s **20 Years Old**

Glass / 70ml

9,80 €

Down´s **30 Years Old**

Glass / 70ml

12,80 €

Barros **40 Years Old**

Glass / 70ml

14,50 €

Quinta de La Rosa **Vintage 2005**

Glass / 70ml

8,80 €

Osborne **Vintage 1995**

Glass / 70ml

9,80 €

Cálem **Vintage 1983**

Glass / 70ml

12,50 €

Ramos Pinto **Vintage 1991**

Bottle / 375ml

49,50 €

Quinta Seara d'Ordens **Vintage 2014**

Bottle / 375ml

34,50 €

# Desserts

**Pistachio Crème Brûlée** 🌿 9,80 €  
with balsamic vinegar couli  
and cranberry cookies

**Salty Caramel Tart** 🌿 12,50 €  
served with chocolate ganache,  
Baileys ice cream and bitter orange reduction

**Traditional Honey Pudding from Monchique** 9,80 €  
with pork greaves sweet bread  
and lemon textures

**Caramelized Banana** 🌿 🍷 8,50 €  
served with dates torrone, thyme mousse  
thyme mousse and melon sorbet

**Dessert Variation** 🌿 16,80 €  
Surprise selection of desserts from our chef (for two)

3,60 €  
**Ice creams:** Vanilla 🌿, Baileys 🌿 or Ferrero Rocher 🌿  
**Sorbets :** Pineapple 🌿 🍷, Melon 🌿 🍷 or Lemon 🌿 🍷

🌿 Vegetarian    🍷 Vegan

## White Dessert wine

|                                  |         |                |         |
|----------------------------------|---------|----------------|---------|
| Tokaji Aszu 5 Puttonyos          | Hungary | Glass / 70ml   | 8,80 €  |
|                                  |         | Bottle / 500ml | 54,50 € |
| Sauternes - Château de L'ecole   | France  | Glass / 70ml   | 6,80 €  |
|                                  |         | Bottle / 375ml | 32,50 € |
| Late Harvest - Barranco Longo KO | Algarve | Glass / 70ml   | 7,80 €  |
|                                  |         | Bottle / 375ml | 36,50 € |
| H.& H. Full Rich Doce Madeira    | Madeira | Glass / 70ml   | 7,50 €  |
| Moscatel Wine 10 years Old       | Douro   | Glass / 70ml   | 5,50 €  |

# Teas of the World

|                                                                                                                                                                                    |                          |        |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|--------|
| <b>Golden Typ Maloom - Black Tea</b><br>Classy black tea from the "Roof of the world", the Himalayas.<br>This tea is original, natural and full of fresh flavour.                  | <b>Nepal</b>             | 3,90 € |
| <b>Sencha Senpai - Green Tea</b><br>Sencha is Japan 's most popular tea.<br>A light and refreshing beverage with a grassy aroma and sweet taste.                                   | <b>Japan</b>             | 3,90 € |
| <b>Tippy Golden Darjeeling - Earl Grey Tea</b><br>A delicately flowery Darjeeling tea beautifully blended<br>with precious bergamot flavouring.                                    | <b>India</b>             | 3,90 € |
| <b>Ting Yuan - Jasmine Tea</b><br>Jasmine Ting Yuan brings to your cup the unforgettable flavour and refreshing,<br>full-bodied jasmine bouquet with light-green colour.           | <b>China</b>             | 3,90 € |
| <b>Pai Mu Tan - Organic White Tea</b><br>This China white-leafed tea is of the highest quality.<br>It has a sweet aroma of freshness and light spice with a bright.                | <b>China</b>             | 4,90 € |
| <b>Rooibos Blossom - Cherry Tea</b><br>A flavoured South African popular herbal infusion.<br>With cherry pieces and an aromatic cherry flavour                                     | <b>South Africa</b>      | 3,90 € |
| <b>Nana - Mint Tea</b><br>Large-leafed, aromatic mint plant and is refreshingly spicy                                                                                              | <b>Morocco</b>           | 3,90 € |
| <b>Ronnefeldt Infusion - Lemongrass &amp; Ginger</b><br>A refreshing herbal infusion with the natural warmth of ginger<br>balanced perfectly by the cool freshness of lemon grass. | <b>China &amp; India</b> | 3,90 € |
| <b>Flor de Camomila - Camomile</b><br>Fresh and fragrant with floral background                                                                                                    | <b>Portugal</b>          | 3,90 € |



# Liqueur Coffee 's

**Espresso Martini** 7,80 €  
Kahlua coffee liqueur, Smirnoff vodka, coffee and sugar syrup

**Artistas Coffee** 7,80 €  
Dark Havana Club Añejo Especial, Amaretto Disaronno, coffee and whipped cream

**Irish Coffee** 7,80 €  
Jameson, brown sugar, coffee and whipped cream

**Irish Cream Coffee** 7,80 €  
Baileys, coffee and whipped cream

**Calypso Coffee** 7,80 €  
Tia Maria, coffee and whipped cream

**Banana Coffee** 7,80 €  
Bols banana liqueur, coffee and whipped cream

**Grand Coffee** 7,80 €  
Grand Marnier, brown sugar, coffee and whipped cream

**Portuguese Coffee** 7,80 €  
Macieira portuguese brandy, brown sugar, coffee and whipped cream

**Italian Coffee** 7,80 €  
Amaretto Disaronno, coffee and whipped cream

**Caribbean Coffee** 7,80 €  
Dark Havana Club Añejo Especial, brown sugar, coffee and whipped cream

# Cigar Selection

**Cigar menu available on request**

Existe neste estabelecimento um livro de reclamações. Preço incl. IVA, Vat, á taxa em vigor

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado (Artigo 135º, Decreto-Lei nº10 de 16 Janeiro de 2015)